

POWERED BY **Dialog****Dialog eLink:** [Order File History](#)**Egg powder prodn. - includes evapn. of egg mass followed by spray-drying and thermal treatment for storage stability****Patent Assignee:** MOSCOW MEAT DAIRY INST**Inventors:** BRAZHNIKOV A M; BULGAKOV N I; KOSMODEMYA Y U V**Patent Family (1 patent, 1 country)**

Patent Number	Kind	Date	Application Number	Kind	Date	Update	Type
SU 982637	A	19821228	SU 2977897	A	19800825	198342	B

Patent Details

Patent Number	Kind	Language	Pages	Drawings	Filing Notes
SU 982637	A	RU	2	0	

Alerting Abstract: SU A

Egg powder is produced by subjecting egg mass to evaporation and then spray-drying. The foam stability is improved and the nutrient value of the product is increased by subjecting the egg mass, before the evaporation, to heating at 45-62 deg. for 20-60 min.

The above heating operation results in decomposition of practically whole carbonic acid present in the egg mass whereby the pH of the mass increases to 7.9-9.0. This effect suppresses the growth of microorganisms. Pasteurisation occurs jointly with evapn.; the stirring speed can be reduced to 20-120 rpm. Bul.47/23.12.82

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